



Community Event Work-Shop 2009



Madera County Environmental Health

2037 West Cleveland Ave
Madera CA 93637
(559) 675-7823





Madera County Environmental Health Food Safety Program

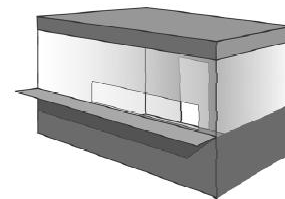
protects the public from *food borne illnesses* through educating, enforcing regulations, and code requirements.

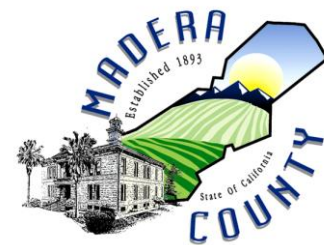


OVERVIEW - PRESENTATION



- Definitions
- How to obtain a health permit
- Applications
- Booth Construction
- Handwashing & Warewashing Stations
- Potable/Waste Water
- Proper Food Handling
- Temperature Control
- Fire Safety
- Evaluation
- Questions - ?





DEFINITIONS

What is a community event?

An event that is of civic, political, public, or educational nature. Examples are state and county fairs, city festivals, circuses, and other public gathering events.

What is a temporary food facility?

A food booth that may be readily disassembled for storage, transporting, and readily assembled to its original state at a different location, is **EASILY MOVABLE**, and operates at a fixed location for the duration of an approved community event or at swap meet.



DEFINITIONS CONT.

What is Calcode?

CalCode - California Retail Food Code

-Rules and regulations - **protect the public's health and for assuring their food will be pure, safe, and unadulterated.**

Defines food as "any raw or processed substance, ice, beverage or ingredient intended to be used as food, drink, confection, or condiment for human consumption."

Available online:

<http://www.madera-county.com/envhealth/pdf/2007-Cal-Code.pdf>



Who will need a Health Permit for a Community Event?

- Individual or groups serving food to the public.
- Advertise event with flyers, banners, newspaper articles, or by other means.





How Do I Obtain a Health Permit?

1. Complete & return all applications
2. Pay fees/provide non-profit status
3. Prepare for the inspection

Non-Profit TFF: Article 13.5 114332.1

Not to exceed 4 times annually and not to exceed 72 hours.



Two Health Permit Applications are required for each Community Event

1. Event Organizer

2. Individual Food Booth



MADERA COUNTY ENVIRONMENTAL HEALTH DEPARTMENT
2037 W. CLEVELAND AVE. • MADERA, CA • PHONE: (559) 675-7023

ATTENTION

THIS FACILITY IS INSPECTED BY
MADERA COUNTY ENVIRONMENTAL HEALTH.
A COPY OF THE MOST RECENT INSPECTION
REPORT IS AVAILABLE HERE FOR
REVIEW UPON REQUEST.



Organizer's Responsibility

Prior to Event:

1. Notify other agencies involved (fire, planning, etc).
2. Turn in all Food Vendors and organizer applications.
3. Assure all Fees are paid (organizer & food vendors).



Organizer/Sponsor Health Permit Application for Sponsors of Food and Beverage Booths at Temporary Events in Madera County *Please complete all sides of the Application* Page 1 of 5

Name of Sponsor/Organizer (please print): John Smith	
Name of Main Contact: Julie Perez	Title: Assistant Organizer
Phone: (559) 365-4890 Fax: (559) 365-4891	Driver's License # D798517 E-mail: juliep@sbc.net
Business Address 45612 Highway 41 <small>Street # Street Name</small> Oakhurst Ca 93644 <small>City State Zip</small>	Mailing Address <small>Street # Street Name</small> <small>City State Zip</small>
Name of Event: Oakhurst Spring Festival	Number of Booths: 6
Location of Event & City: 34599 Hwy 41 Oakhurst	
Date(s) of the Event: May 23 - May 25	
Start Time: 10:00am	Finish Time: 5:00pm
Non-Profit: <input type="checkbox"/> 501-C3 or <input type="checkbox"/> VA Exception DD-214	<input checked="" type="checkbox"/> For Profit <input type="checkbox"/> I am operating for the benefit of a non-profit association. (if this box is checked, please read below and sign where indicated)

An organization that was organized and is in operation for charitable purposes and meets the requirements of CalCode Section 113842, Section 214 of the Revenue and Taxation Code. A corporation incorporated pursuant to the Nonprofit Corporation Law (Division 2 (commencing with Section 5000) of Title 1 of the Corporations Code), that is exempt from taxation pursuant to paragraphs (1) to (10), inclusive, and paragraph (19) of Section 501 (c) of the Internal Revenue Code and Section 23701d of the Revenue and Taxation Code. Organizers/Food Vendors that comply with CalCode Section 113789(c)(1) certify by signing below that they will receive no monetary benefit other than that resulting from recognition for participating in this event and are not subject to a health permit fee.

A Sponsor/Organizer Permit is required for each event (California Health and Safety Code Section 143811). Permits must be obtained prior to arriving at the event. **No permits will be issued at an event.** A Sponsor application and one application for each Booth Operator must be completed and submitted with all fees at least 10 working days prior to the event. Failure to comply with the above conditions may result in possible closure of event. Permit fees are as per the most current fee schedule approved by the Board of Supervisors. **Applications and payments must be received by Madera County Environmental Health Dept. at least 10 working days prior to the event date.**

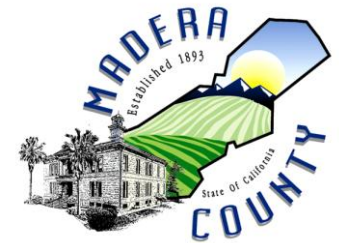
I have read, understood and will abide by the requirements for temporary event sponsors and temporary booth food sales.

Application completed by: _____ Title: _____ Phone () ____ - ____

Signature of Applicant _____ Date _____ Phone () ____ - ____

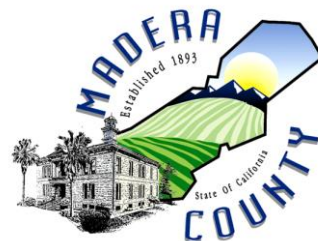
Organizer/Sponsor Health Permit Application for Sponsors of Food and Beverage Booths at Temporary Events in Madera County *Please complete all sides of the Application* Page 2 of 5

Name of Booth(s) / Organization(s)



Name of Booth(s) / Organization(s)		Count of Facilities/Booths (Refer to each Concessionaire Application)		
Operator Name/Booth Name	Contact Number(s)	Annual Mobile Food Facility	Profit	Non-profit
1. American BBQ	559-362-5964		✓	
2. Maria Tacos	559-463-7894	✓	✓	
3. Ice Shave Oakhurst	559-623-4561		✓	
4. California Kettle Corn	559-266-3695		✓	
5. Sally's Charity Candy	559-451-2315			✓
6. Thai Plate	559-562-2356		✓	
7.				
8.				
9.				
10.				
11.				
12.				
13.				
14.				
15.				
16.				
18.				
19.				

Organizer/Sponsor Health Permit Application for Sponsors of
Food and Beverage Booths at Temporary Events in Madera County *Please complete*
all sides of the Application. Page 3 of 5



Water Supply

Location of potable water **Restroom**
Quantity of potable water (at least 20 gallons/booth per day) **Unlimited**
Maximum distance to a booth from the water supply **> 100 yards**

Liquid Waste Disposal

Location of disposal **Restroom**
Type of container or disposal method **Trash & Toilets**
Capacity of container

Trash Disposal

Trash containers provided? YES ☒ NO ☐
How often are trash containers emptied? **Once every hour**
Is there a central refuse collection site? (Indicate it on the site map.) YES ☒ NO ☐
Is there a secondary refuse collection site? (Indicate it on the site map.) YES ☒ NO ☐
Person(s) Responsible for trash removal.

Name: **Kathy Smith** Address: **49036 Hwy 41**

Toilet Facilities (with hot and cold water and attached dispensers with single use soap & towels)

A minimum of one toilet for every 15 food handlers is required.

Number of toilets: FIXED **3** PORTABLE **3** (with water, soap & towels inside)

Location and distance from food booths. Number of feet from booths?: (show on site map)

Location: **See attached map** Distance: **> 100 yards**

Do the toilet facilities have handwashing stations available? (i.e., running water, liquid soap and towels in dispensers?) YES ☒ NO ☐

Give details:

Lighting and Electrical

If it is a night event, will you have lighting? YES ☐ NO ☐ **N/A**

Give details

Is electrical service provided for food equipment at food booths? YES ☐ NO ☒

Handwashing Facilities for Each Booth

One handwashing station per food booth is required. We recommend that the sponsor provide handwashing facilities.

Who will provide the handwash facility in each booth? Event Sponsor ☐ Booth Operator ☒

What type of handwash station will be provided? Sink with hot and cold running water/waste water container ☐

Minimum: (1) 5 gallons of 5 gallon dispenser with spigot/waste water container ☒

warm water. Other ☐

(2) liquid soap and single

use towel.

(3) waste water container

1. Food Booth Plan, specifications & location of each booth.
2. Indicate who will be providing handwashing setups for each food booth (sponsor or booth operator).
3. Show location of Potable Water Supply.
4. Show location of Toilet and Handwashing facilities and note the quantity at each location.

Provide one toilet with inside soap, towels & hot water for every 15 food handlers (about 1 toilet per 4 booths).

Provide additional toilets for the public.

Show location of Trash Disposal Containers (number).

Note if there are any Common Food Storage Facilities (Dry or Refrigerated storage).

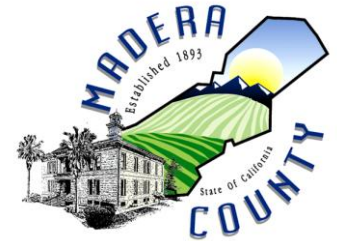
Note the location of Liquid Waste Disposal Facilities/Bladders.

Miscellaneous Remarks (i.e., dust control methods, first-aid facilities, lighting, equipment, etc.).

[illegible]

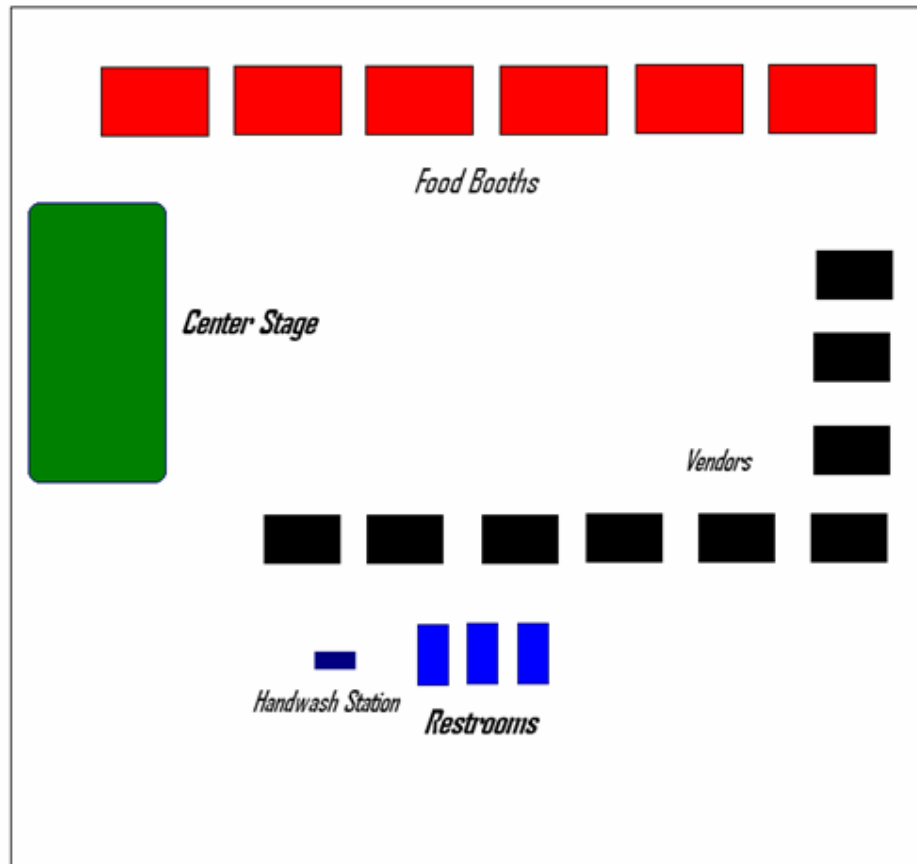
Please obtain all required local city/county permits and approvals, e.g. Business License, Fire Department, Street Use and Insurance Carrier.

Organizer/Sponsor Health Permit Application for Sponsors of Food
and Beverage Booths at Temporary Events in Madera County Please complete all sides of the
Application Page 5 of 5



Site Map

Indicate on the space provided or attached sheet of paper the following Location of each food booth, restroom facilities, shared utensil washing areas or stations, hand washing stations, janitorial facilities to be used by each food booth operators and their employees, trash disposal areas, and liquid waste disposal sites. Please indicate **north** direction represented by an arrow on the site map.





Temporary Food Facility Responsibility

The food booth permit application include:

1. Contact the organizer/sponsor
2. Complete the application(s)
3. Pay health fees
4. Complete the food booth self inspection checklist before event.



Temporary Food Facility Health Permit Application for Food and

Beverage Booths at Community Events Please complete all sheets of the Application Page 1 of 3

Booth Business Name (please print): JOHN'S BBQ		Phone or Cell (559) 456-3645
Booth Operator's Business Address 1324 E. ALMA STREET <small>Street # Street Name</small>		Driver's License Number D748207
Madera Ca, 93637 <small>City State Zip</small>		Booth Operator's Mailing Address 1324 E. ALMA STREET <small>Street # Street Name</small>
		Madera Ca, 93637 <small>City State Zip</small>
Booth Operator's Name (please print): John Smith		
Name of Event: Madera Spring Festival		
Location of Event & City: Madera Fair Ground		
Start Date: May 15, 2008		End Date: May 17, 2008
Non-Profit: <input type="checkbox"/> 501-C3 or (Provide Copy) <input checked="" type="checkbox"/> For Profit <input type="checkbox"/> VA Exception DD-214 <small>(Provide Copy)</small>		<input type="checkbox"/> I am operating for the benefit of a non-profit association (if this box is checked, please read below and sign where indicated) Name of Non-Profit Association: _____
Number of Your Booths at this Event 1 of 1 Attach a completed Health Permit Application for Each Booth.		
Organizer/Sponsor Name: Angie Edgar		Organizer Phone (559) 785-5462
Name of Off-Site Food Preparation Facility, if applicable: (Where food is prepared prior to the event) Paul's Restaurant		
Phone (559) 365-8954 Fax () _____		
Address of Permitted Facility 3652 W. Almond St. Madera Ca, 93638 <small>Street # Street Name City Zip</small>		
<i>All foods must be prepared and stored in a facility with a valid Health Permit. (No home preparation or storage)</i>		

Permit fees are as per the most current fee schedule approved by the Board of Supervisors. An organization that was organized and is in operation for charitable purposes and meets the requirements of CalCode Section 113842, Section 214 of the Revenue and Taxation Code. A corporation incorporated pursuant to the Nonprofit Corporation Law (Division 2 (commencing with Section 5000) of Title 1 of the Corporations Code), that is exempt from taxation pursuant to paragraphs (1) to (10), inclusive, and paragraph (19) of Section 501 (c) of the Internal Revenue Code and Section 23701d of the Revenue and Taxation Code. Food Vendors that comply with CalCode Section 113789(c)(1) certify by signing below that they will receive no monetary benefit other than that resulting from recognition for participating in this event and are not subject to a health permit fee.

Applications and payments or copies of tax exemption status must be received by Madera County

Environmental Health Dept. at least 10 working days prior to the event date.

I have read, understood, and will abide by the requirements for Sales of food from a Temporary Food Booth.

Signature of Applicant _____ Date _____



Temporary Food Facility Health Permit Application for Food and Beverage Booths at Community Events

Please complete all sheets of the Application. Page 2 of 3

Please list all foods to be served and key equipment to be used in the booth

Name of Food or Beverage	Prepared off-site (Circle one)		Equipment to be used to hold the food at a safe temperature. <i>Cold</i> -Less than 41 ° F, or <i>Hot</i> -Greater than 135 ° F
1 Tri-Tip	Y	N	Steam Table
2 Sodas	Y	N	Ice Chest
3 BBQ Chicken	Y	N	Refrigerator & Steam Table
4 Sandwiches	Y	N	Refrigerator
5 Hot Dog	Y	N	Ice Chest with Ice & Steam Table
6	Y	N	

Required Equipment

Thermometer	<input checked="" type="checkbox"/> Probe type (0 ° F to 200 ° F) must be available for monitoring temperatures of perishable food.
Handwashing Facilities	<input type="checkbox"/> Plumbed sink or <input checked="" type="checkbox"/> Gravity flow container with spigot/faucet to allow water flow with both hands free. <i>As a minimum, you need 5 gallons of water in a container with a "hands free" spigot, a bucket to catch wastewater, a liquid or powder soap in a dispenser and paper towels.</i>
Utensil Washing Facilities	<input checked="" type="checkbox"/> Plumbed (3 compartment) sink provided in booth <input type="checkbox"/> A maximum of 4 booths may share one 3-compartment sink). <input type="checkbox"/> Portable heated (3 compartment) sink with hot and cold mixing faucet. <i>"Sanitizer" (one tablespoon of Bleach for each gallon of water)</i>

Please Answer the Following

Food Preparation (Washing Facility)	For foods that need to be washed (produce, etc.). Where will you do it? On-Site
Food Transportation	How is food kept hot or cold during transportation to the event? Thermal Bags, Ice Chest on Ice, Insulated Container

*** No Home Preparation or Storage of Food.

*** Utensils and equipment must arrive at the event in clean and sanitary condition.

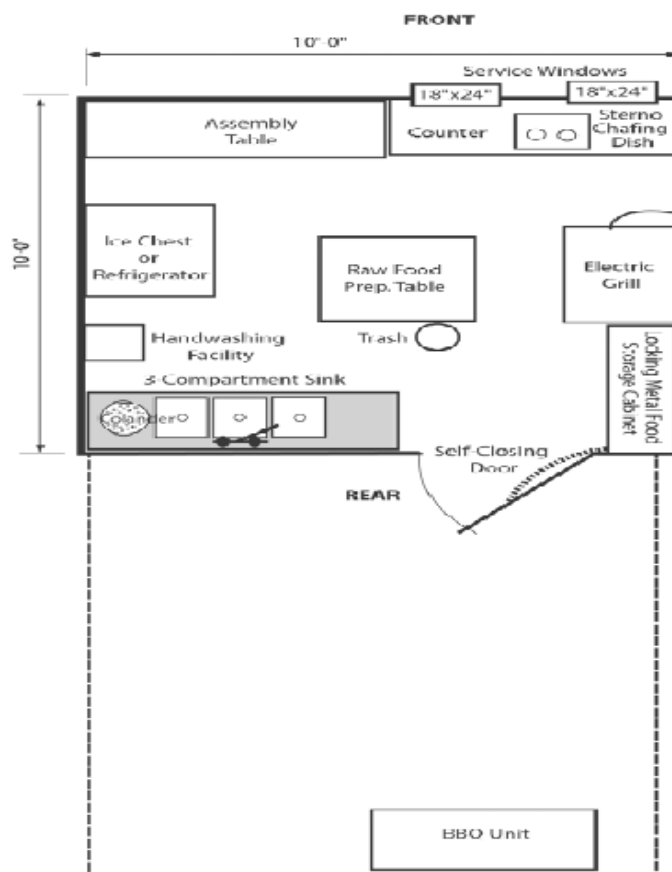


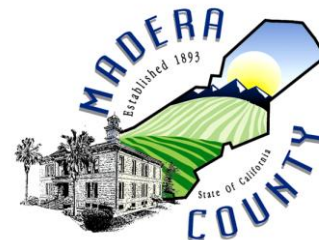
Temporary Food Facility Health Permit Application for Food and Beverage Booths at Community Events *Please complete all sheets of the Application.* Page 3 of 3

Sketch Sheet Drawing of Temporary Food Booth

Name of Booth: **JOHN'S BBQ**

In the following space, provide a drawing of the Temporary Food Booth. Identify and describe all equipment including cooking and cold holding equipment, handwashing facilities, work tables, dishwashing facilities, food and single service storage, garbage containers, and customer service areas.





Temporary Food Booth Inspection/Self Inspection Form

[Please complete this form **before you begin to serve food** to the public.
Have the form available to show to the event sponsor or to the Environmental Health Inspector.]

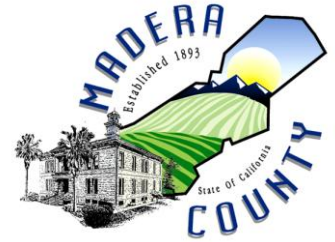
Items to be completed before serving food to the public

**Initial when
done**

- | | |
|---|----------|
| <p>1 Handwash station is set up and is ready to use.
 -Hands shall be washed for 20 seconds-
 -container of warm water with a spigot which can be turned on and off without having to hold it on.
 -bucket to catch the dirty water
 -liquid soap in a pump dispenser
 -single use paper towels</p> | 1 _____ |
| <p>2 Utensil wash station is set up and ready to use.
 -Provide sanitizer test strips-
 -compartment with soapy hot water to use for washing
 -compartment with water to use for rinsing
 -compartment with bleach and water to use for sanitizing
 -One (1) spoon of bleach for ½ bucket of water
 -[One tablespoon in each 2 gallons of water]</p> | 2 _____ |
| <p>3 Food preparation tasks are delegated so there are three types of workers: Provide Food Safety Certificate.
 -those who only touch the raw meat and poultry
 -those who only touch ready to eat foods
 -those who only touch the money</p> | 3 _____ |
| <p>4 All food preparation is done inside of the booth</p> | 4 _____ |
| <p>5 If there is a bar-b-q it can be outside of the booth but all food cooked outside must then be taken back inside the booth for service to the customer</p> | 5 _____ |
| <p>6 Thermometer to measure food temperatures is available in the booth</p> | 6 _____ |
| <p>7 All cold foods are well iced and are below 41 degrees F.</p> | 7 _____ |
| <p>8 All hot foods are: -served directly to the customer or
 -held at or above 135 degrees F
 Discard any remaining hot foods at the end of each day.</p> | 8 _____ |
| <p>9 Health Permit is prominently displayed for the public</p> | 9 _____ |
| <p>10 Trash containers are available inside the booth</p> | 10 _____ |
| <p>11 Self-serve condiments are: - in containers with a hinged lid or
 - in squeeze bottles or
 - in individual packets.</p> | 11 _____ |
| <p>12 All open food is protected from customer spit and sneezes.</p> | 12 _____ |
| <p>13. Provide stocked first aid kit</p> | 13 _____ |
| <p>14. Provide Type 2A 10BC fire extinguisher. If cooking with grease provide Type K fire extinguisher</p> | |

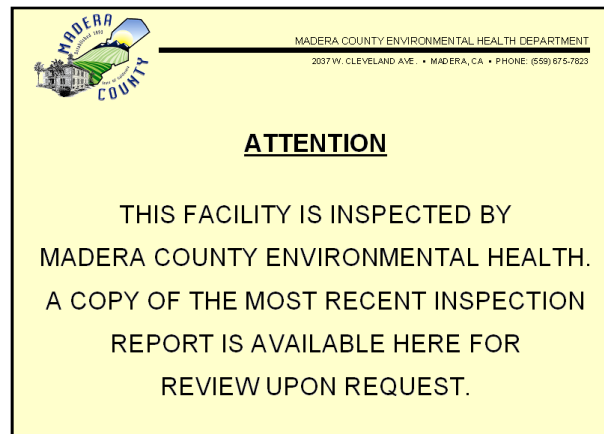
Name of the person in charge of the booth _____
 (There must be someone in charge and present at all times)

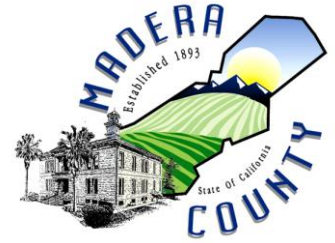
Check-List



Temporary Food Facility Booth Permit

- Health Permit → **must be posted** at each booth and be visible to the public during operation.
- Booths without permits may be **subject to closure or a penalty** of up to three times the permit fee.





Submitting Applications and fees

- Must be received no later than **14 days** prior to the first opening day of the event.
- No Applications and Fees will be accepted after the deadline without prior approval or may subject for closure.
- Health Permit Fee
 - Organizer - **\$161.00**
 - Temporary Food Facility - **\$81.00**



**When shall all applications be
turned into Environmental
Health Department?**

14 days prior to the first
opening day of the event



Exemptions

- Nonprofit organizations are to provide **501C3/VA DD-214** their tax-exempt nonprofit charitable status at least two weeks prior to the event.
- Permitted Mobile Food Vehicles can attend your event to serve food without a separate permit for the event; however each Mobile Food Facility shall fill out an application.



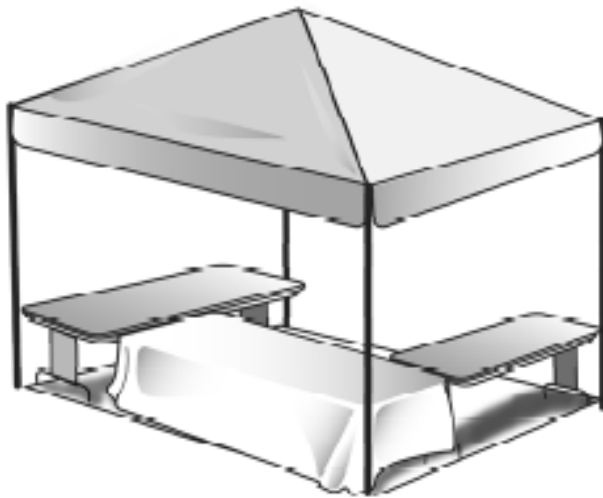
**Does a currently permitted
Mobile Food Facility still need
to fill out An Application?**

YES

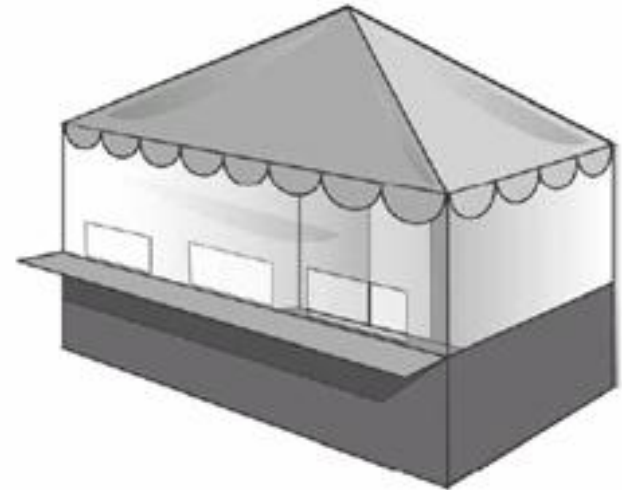
A new permit is required for a
new community event.



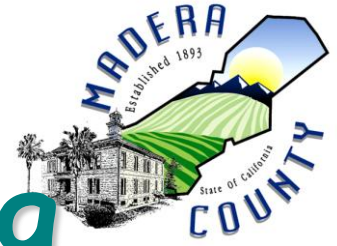
Booth Construction (Two Types)



Prepackaged



Preparing

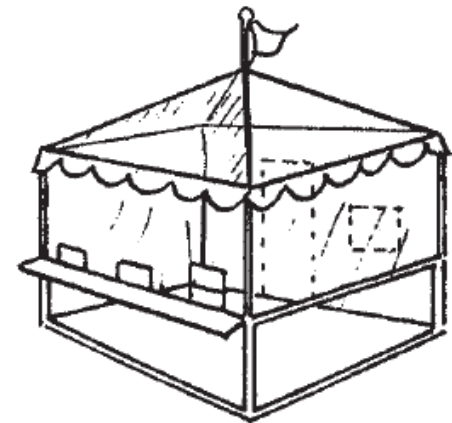


Walls, Ceilings, Lighting

- Approved materials →

Wood, plastic, fly mesh, screening and canvas.

- Walls and ceilings protect against splash, dust, insects and bad weather.
- **Lighting** – provide adequate lighting and protective bulb cover.





Floors

- Floors must be **durable, smooth and easily cleanable.**
- Dirt surfaces, saw dust and grass are not acceptable.
- Paved surfaces, concrete, plywood, rubber mats or material similar to a floor surface.





Prepackaged Food Booth





Food Preparation Booth

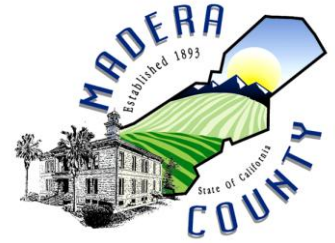




On site prep setup example



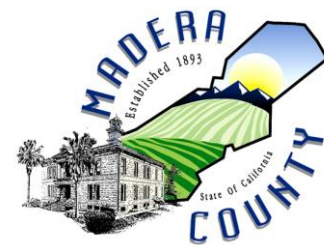
IDENTIFY BOOTH



Madera, CA 93638
Bob Perez



- Name Facility – 3 inches
 - City,
 - State,
 - Zip Code,
 - Name of operator
- * Rest is at least 1 inch

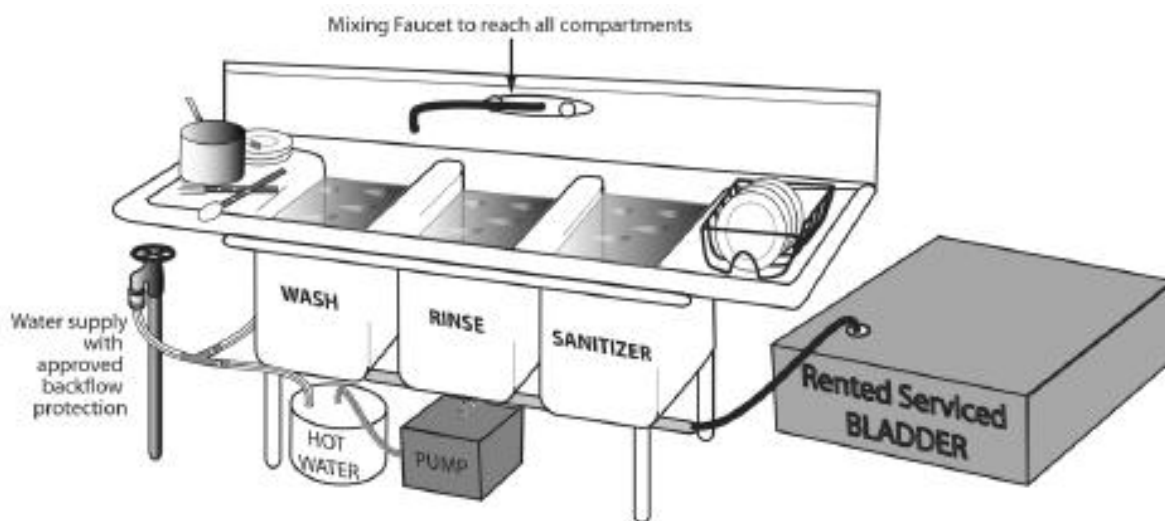


What will be the appropriate Booth Construction for this picture?





Utensil Washing, Handwashing, Sanitizing Stations



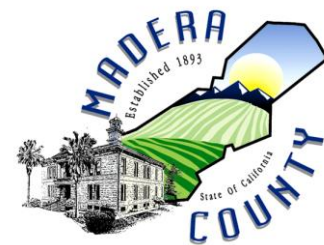
WASH



RINSE



SANITIZE



2 Utensil Washing Methods

1. A 3-compartment sink with hot and cold water.
 - The sink must be within 100 feet of the booth and be reasonably protected from outside and overhead contamination.
 - A maximum of 4 booths may share one 3-compartment sink.

2. 5 gallon-3 bus tub.

WASH	RINSE	SANITIZE





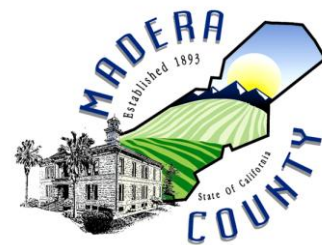
Examples of 3-compartment sinks



FANCY



SIMPLE



Examples of 5 Gallons-3 Containers



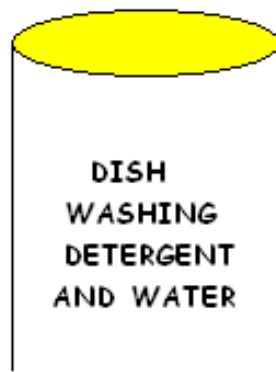
WASH



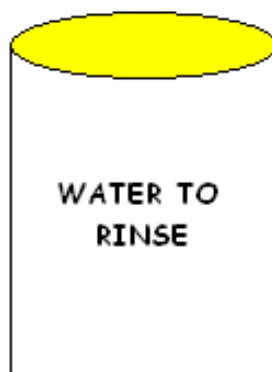
RINSE



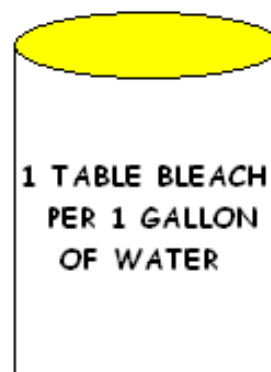
SANITIZE



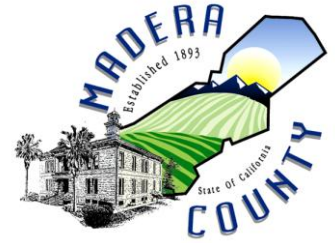
**DISH
WASHING
DETERGENT
AND WATER**



**WATER TO
RINSE**



**1 TABLE BLEACH
PER 1 GALLON
OF WATER**



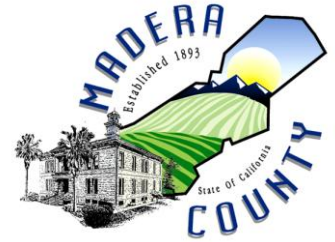
UTENSIL WASHING FACILITIES

All booths prepared, dispensed, wrapped, and/or served food must have facilities for washing utensils, cleaning equipment, and for general purpose cleaning.

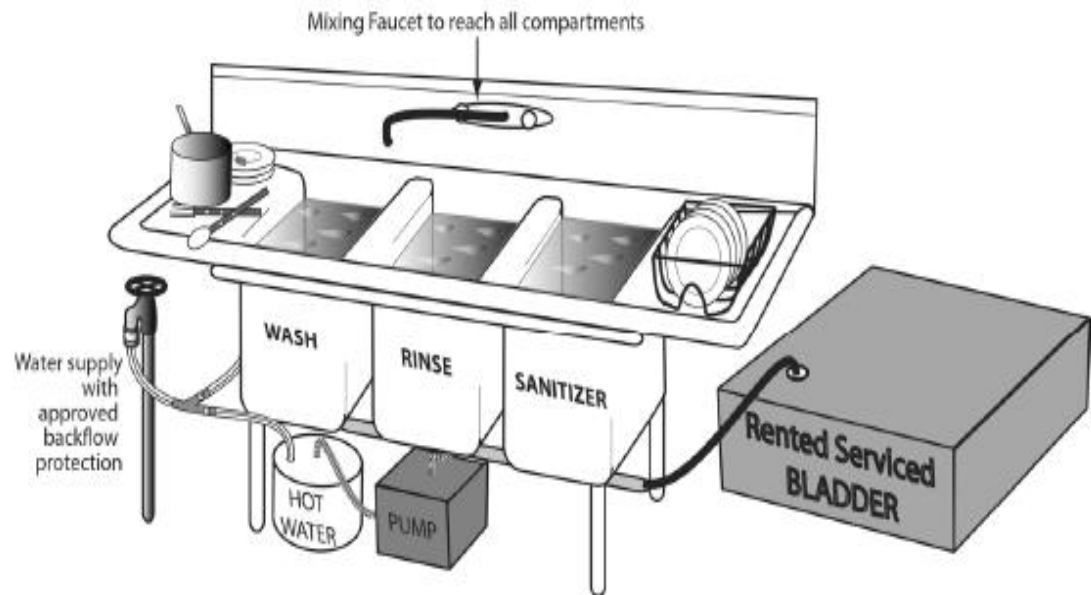
Supplies required :

- ☐ Sanitizer/Bleach
- ☐ Dishwashing detergent
- ☐ Paper towels
- ☐ Sanitizer Test Strip





What is the correct way to wash utensils?



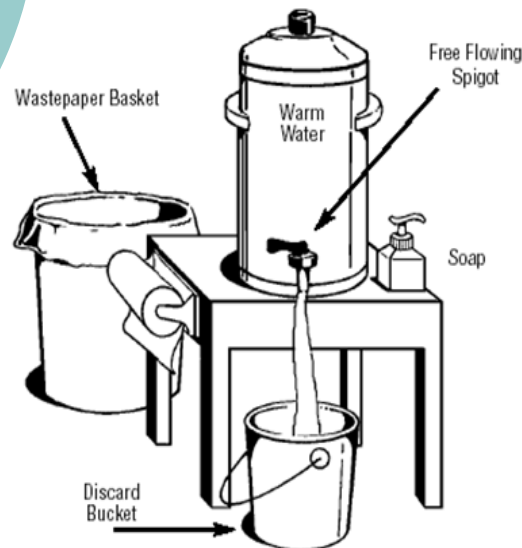
A maximum of 4 food booths
may share one 3-compartment sink?





HAND WASHING FACILITIES

Must be located inside the booth with warm and cold running water, liquid soap and single use paper-towels.



- ◆ 5 Gallon water container with a dispensing valve.
- ◆ A waste water container
- ◆ Pump type soap dispenser
- ◆ Paper towels

Example of Handwashing Station

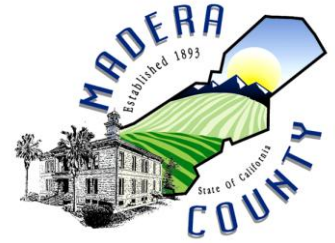


**How many gallons of potable
water should your hand
washing container provide?**

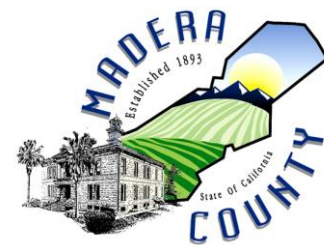


5 Gallons water

Germ Farm

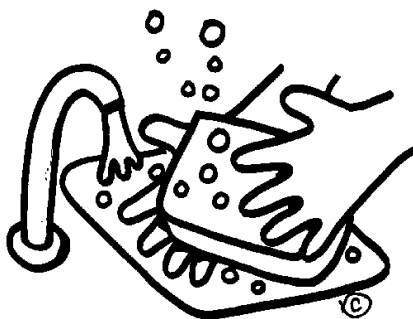


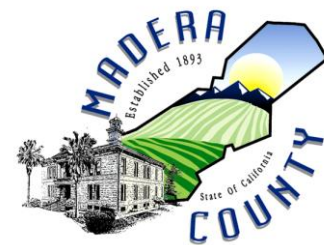
Why is hand
washing so
important?



Hand washing is important

- Many thousands of germs are on our hands. Our hands spread the germs from one place to another.
- Hands that are not thoroughly washed are one of the main reasons people get sick from the food they eat.
- Make sure your customers remember your booth because the food was great.....not because your food made them sick!!!





SANITIZING SURFACES

Wiping towels used for wiping down counters and table tops must be clean and are to be used for no other purposes. The towels must be rinsed in the bleach-water solution frequently.





WATER

Potable Water is water that complies with the standards in the California Safe Drinking Water Act.

Hot - Warm
Cold

- Protected from **backflow** or **back siphonage**
- Provided → Utensil washing, hand-washing, food handling activities and janitorial purposes.
- A minimum of **20 gallons** potable water provided each day.



WATER

- Hoses used to fill potable water tanks shall be made of food grade materials and handled in a sanitary manner.
- Food grade hoses are typically white and labeled "food grade."
Garden type hoses are not acceptable.




Potable Water/Waste Disposal

- An approved water supply and adequate disposal for waste water must be available.



WASTE WATER

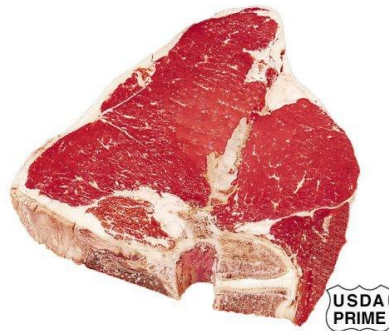
- Water and other liquid wastes, including waste from ice bins and beverage dispensing units, must be contained in or drained into a leak proof container.
- Waste tanks must be one and a half times the volume of the total potable water tanks in use.
- In addition if ice is used the container size must be increased by at least one-third the volume of the ice container.
- Liquid waste must be disposed of into an approved sanitary sewage system or holding tank.
- Liquid waste **SHALL NOT** be discharged to the ground or into the storm drains.



**Waste water tank must be
____ times the volume of
total potable water supply?**

ONE & A HALF

What is an example of Potential Hazardous Foods?





POTENTIAL HAZARDOUS FOODS:

Chicken/chicken dishes	Burritos	Cooked Beans
Chili	Hot links	Pork/pork dishes
Egg Rolls	Hamburgers	Hot dogs
Pizza	Enchiladas	Yogurt
Seafood/seafood dishes	Cooked pasta	Ice Cream
Tacos	Baked	Potatoes
		Cooked Rice
		BBQ/Deep Pit
		Beef/beef dishes



These foods must be stored at 41°F or below or 135°F or above at all times.

If foods are not prepared at the event, where should it be done?

A commercial kitchen, church kitchen, or restaurant permitted by the Environmental Health.





Preparing Foods

- **No food** shall be stored or prepared in a **PRIVATE HOME**

Food preparation should occur in?

A commercial kitchen, church kitchen, or restaurant permitted by the Environmental Health.

Includes

Vegetable washing, cutting, skinning/cutting raw meat, and forming raw hamburger patties.

Any food preparation occurring at the event must be conducted inside the booth.
All food preparation tables must be **smooth, easily cleanable, and non-absorbent.**



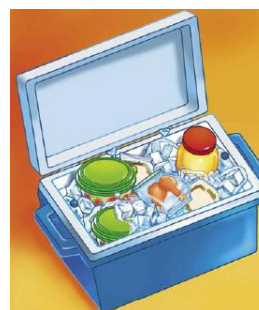
FOOD SAFETY CERTIFICATION PROVIDERS

American Food Safety Institute	(800) 723-3873	www.americanfoodsafety.com
California Restaurant Association	(916) 447-5793 or (800) 765-4842	www.calrest.org
Clovis Adult School	(559) 327-2800	www.clovisadulthoodschool.com
Fidelity Loss Control Management	(866) 221-4045	www.flcm.net
Fresno Adult School	(559) 457-6000	www.adultedreg.com
National Registry of Food Safety Professionals	(800) 446-0257	www.NRFSP.com
Sysco Food Services of Central California	(209) 527-7700	www.sysco.com
Tap Series (Computer Based)	(888) 826-5222	www.tapseries.com
Laser Grade	(800) 211-2753	www.lasergrade.com
Fidelity Safety & Training	(866) 221-4045	www.fidelitysafety.com
Focus Food Safety (also offered in Spanish)	(800) 845-2573	



Food Transportation

- Hot food must arrive at the event at 135°F or higher.
- Cold food must arrive at 41°F or lower.
- Required food temperature must be maintained during transportation.
- Use insulated containers that will keep the food protected and at the required temperatures.



KEEP IT HOT, OR KEEP IT COLD, OR DON'T KEEP IT!



BARBECUING FOODS

Equipment should
be separated
from the public
how many feet?



3 feet



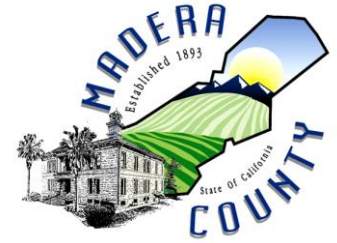
Protect public from → Burns and splashes

BBQ → located area protected from dust.

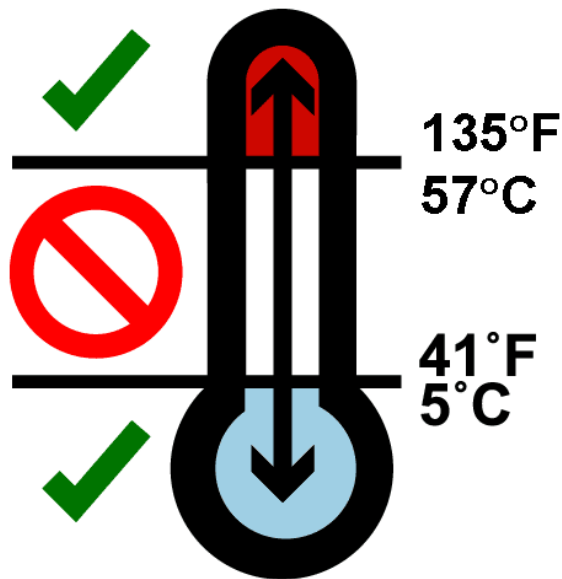
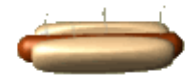
NOTE: No hot holding of food on the grill, all foods must be moved inside the booth to approved hot holding equipment.

What is the “Danger Zone”?





TEMPERATURE CONTROL



- Between 41°F and 135°F bacteria will grow very rapidly.
- For this reason, 45°F and 135°F is called the "**danger zone**".
- At 45°F bacteria will not die but will stop growing and above 135°F bacteria will stop growing.

What temperature range should your thermometers measure?



0°F - 220°F



Thermometers

Able to measure from 0°F to 220°F.



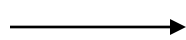
Digital
Instant - Read



ICE



Did you know



Frozen ice can still contain germs

Beverage Usage

Cover, drain and store separately from ice used for refrigeration purposes.

Where should waste water from ice be disposed?

An approved sewage system or into a holding tank

Ice used to chill food must not be served to the public.





FOOD PROTECTION

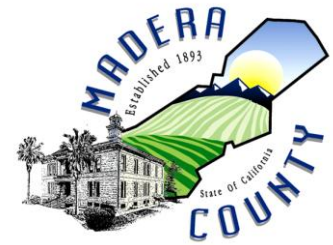
All food and utensils shall be protected from?

- Insects, dust, dirt, and airborne contamination
- The public during preparation and display (i.e. sneeze guards, covering the food.)



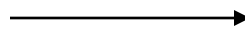
WHY?

Customers can contaminate the food with their **hands, coughs and sneezes.**



FOOD PROTECTION

Use Utensils



Deli tissues,
spatulas, or
tongs

Condiments must be kept covered.



*** Avoid direct hand-to-food contact.**

Food should be stored _____ off the floor?

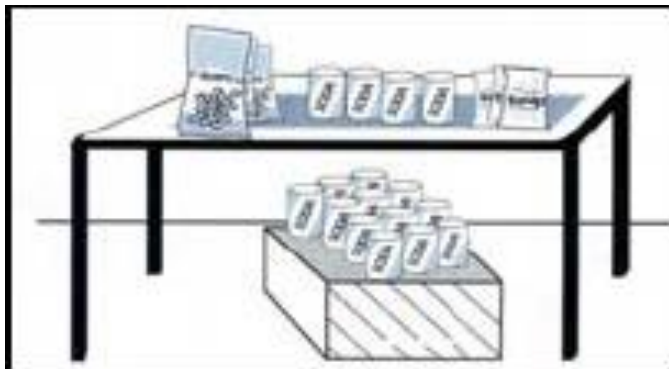


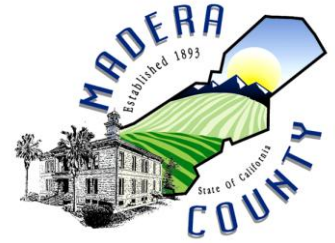
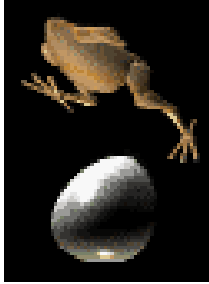
6 inches



FOOD STORAGE

- Inside the booth
- Keep 6" off the floor/ground on shelving or pallets.
- No food shall be prepared or stored in a private residence.
- No potentially hazardous food shall be stored at room temperature.





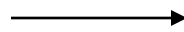
POTENTIAL FOR FOODBORNE ILLNESS AT A COMMUNITY EVENT

- Food out of temperature (cold food must be at 41° F or less, hot food must be 135° F or higher)
- Poor food handling practices
- Insufficient protection of food from contamination
- Insufficient cold or hot holding equipment
- Inadequate equipment
- Unapproved source of food
- Contamination by workers or other source



GENERAL SANITATION

Toilets



200 feet from booth.

No animals



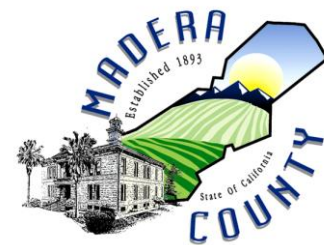
Inside Food Booth



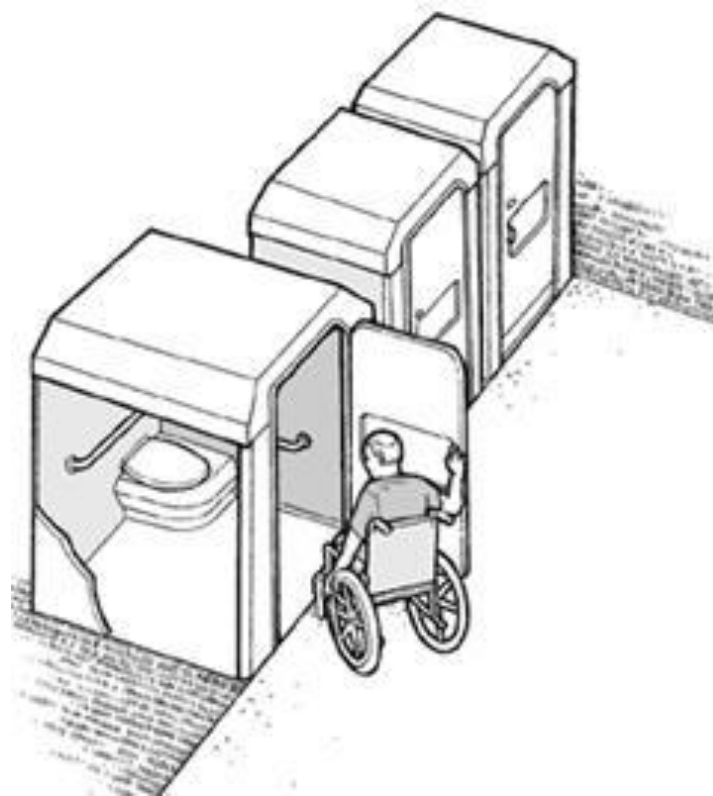
20 feet from Food Booths
and outdoor BBQ.



* Garbage shall be stored and disposed in leak-proof, fly proof containers.



Restroom Facility





Where should all waste water be collected?

An approved sanitary sewage system or holding tank.



GOOD FOOD HANDLERS

1. Clean clothing and maintain clean hands at all times.
2. Smoking, eating, and drinking in the booth and around open-air barbecues is prohibited.
3. If you're sick, don't work with food.
4. Infected cut, wound or sore, make sure the infected area is properly covered



Hair net or cap



CERTIFIED FARMERS' MARKET

Definition - a location that is certified by the State of California through the ENFORCEMENT OFFICERs of the county agricultural commissioners and operated pursuant to Chapter 10.5 (commencing with Section 47000) of Division 17 of the food and Agricultural Code and regulations adopted pursuant to that chapter.

Chapter 12 114371(b)

All food prep is prohibited at CFM's Except food samples or an approved enforcement officer.



CERTIFIED FARMERS' MARKET



Chapter 12 114371(b)

1. Samples shall be kept in APPROVED, clean, covered containers.
2. All FOOD samples shall be distributed by the producer in a sanitary manner.
3. Clean, disposable plastic gloves shall be used when cutting FOOD samples.
4. FOOD intended for sampling shall be washed or cleaned in another manner of any soil or other material by POTABLE WATER in order that it is wholesome and safe for consumption.
5. Notwithstanding Section 114205, POTABLE WATER shall be available for handwashing and sanitizing as APPROVED by the ENFORCEMENT AGENCY.
6. POTENTIALLY HAZARDOUS FOOD samples shall be maintained at or below 45°F and shall be disposed of within two hours after cutting.
7. Wastewater shall be disposed of in a facility connected to the public sewer system or in a manner APPROVED by the ENFORCEMENT AGENCY.
8. UTENSILs and cutting surfaces shall be SMOOTH, nonabsorbent, and EASILY CLEANABLE, or SINGLEUSE ARTICLES shall be utilized.



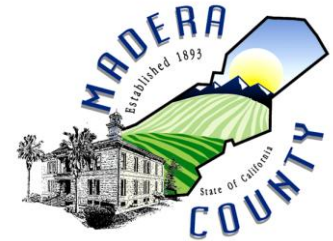
SWAP-MEETS

Chapter 11 114335(a)

Temporary Food Facility are limited to prepackaged nonpotentially hazardous food and whole uncut produce unless is approved by enforcement officer.



Farmer's Market & Swap-Meet Application



Farmer's Market/ Swap Meet Health Permit Application for Pre-packaged, Whole Produce Booths at Farmer's Markets and Swap Meets Please complete all sheets of the Application. Pg 1 of 2

Mobile Food Facility/Booth Operator's Name (please print):	Phone or Cell () _____ - _____ Business License # _____ Agriculture Permit # _____ Seller's Permit # _____
Mobile Food Facility/Booth Operator's Business Address Street # Street Name City State Zip	Mobile Food Facility/Booth Operator's Mailing Address Street # Street Name City State Zip
Name of Event	
Location of Event & City	
Start Date: _____ End Date: _____	
Booth Name (DBA)	
Number of Your Booths at this Event _____ of _____ Attach a completed Health Permit Application for Each Booth.	
Name of Off-Site Food Preparation Facility, if applicable: (Where food is prepared prior to the event) _____ Phone () _____ - _____ Address of Permitted Facility _____ Street # Street Name City Zip	
All foods must be prepared and stored in a facility with a valid Health Permit. (No home preparation or storage)	

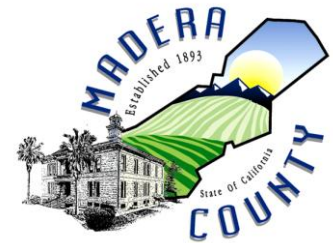
Permit fees are as per the most current fee schedule approved by the Board of Supervisors. Applications and payments must be received by Madera County Environmental Health Dept. at least 10 working days prior to the event date.

I have read, understood, and will abide by the requirements for Sales of food from Farmers Market/Swap Meet Booth.

Signature of Applicant _____ Date _____

Office Use Only: ☐ ANNUAL MFF
☐ ANNUAL MFF OPERATE AT SWAP MEET/FARMER MARKET ONLY
☐ MOBILE UNIT/CONCESSIONAIRE OPERATE AT SWAP MEET/FARMER ONLY

Farmer's Market & Swap-Meet Application



Farmer's Market/Swap Meet Health Permit Application for
Pre-packaged, Whole Produce Booths at Farmer's Markets and Swap Meets Please
complete all sheets of the Application. Pg 2 of 2

Please list all foods to be served and key equipment to be used in the booth
Produce Booths to fill out Name of Food category only.

Name of Food including produce or Beverage	Prepared off-site (Circle one)	Equipment to be used to hold the food at a safe temperature. Cold -Less than 41° F, or Hot -Greater than 135° F
1	Y N	
2	Y N	
3	Y N	
4	Y N	
5	Y N	
6	Y N	

Required Equipment for Mobile Food Facilities

Thermometer	<input type="checkbox"/> Probe type (0° F to 200° F) must be available for monitoring temperatures of perishable food.
Handwashing Facilities	<input type="checkbox"/> Plumbed sink or <input type="checkbox"/> Gravity flow container with spigot/faucet to allow water flow with both hands free. <i>As a minimum, you need 5 gallons of water in a container with a "hands free" spigot, a bucket to catch wastewater, a liquid or powder soap in a dispenser and paper towels.</i>
Utensil Washing Facilities	<input type="checkbox"/> Plumbed (3 compartment) sink with hot and cold mixing faucet. <input type="checkbox"/> Maximum of 4 booths may share one 3-compartment sink). <input type="checkbox"/> Portable heated (3 compartment) sink with hot and cold mixing faucet. <i>"Sanitizer" (one tablespoon of Bleach for each gallon of water)</i>

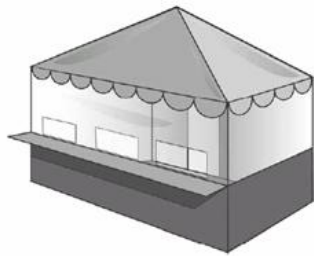
Please Answer the Following

Food Preparation (Washing Facility)	For foods that need to be washed (produce, etc.). Where will you do it?
Food Transportation	How is food kept hot or cold during transportation to the event?

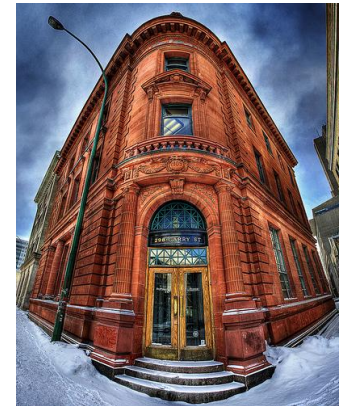
FIRE SAFETY



A. Booth Construction/Location



20 feet from
Permanent structure



- **Fire resistance**
- **Labeled :**

- Treated by a State Fire Marshal Licensed applicator.
- Owner occupied – treated by State Fire Marshal approved fire retardant chemical.

Exit openings

Min of 3 feet 6 inches and 8 feet height.

FIRE SAFETY

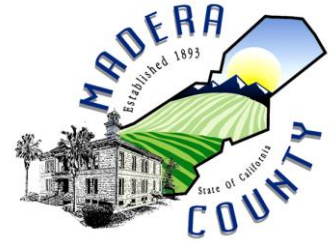


B. Food Services Areas Required for an Approval by State Fire Marshal (SFM) :

1. Any flammable or combustible liquid.
2. Portable containers of Liquefied Petroleum Gas (LPG)
3. Commercial cooking is allowed in an approved location with approved equipment.
4. Cooking booths must be separated from non-cooking booths by **10 feet**.



FIRE SAFETY

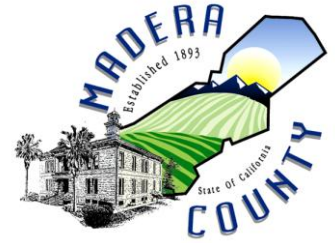


C. Fire Extinguisher

1. Mounted or secured so that it will not fall over.
2. Visible and accessible and away from cooking area.
3. Serviced within the last year, with a service tag attached.



DO NOT REMOVE											
BY ORDER OF THE STATE FIRE MARSHAL											
1	2	3	4	5	6	7	8	9	10	11	12
16	17	18	19	20	21	22	23	24	25	26	27
28	29	30									
<div style="text-align: center;"> TYPE E-1378 (Cert. Reg. No.) (Signature) INSTANT FIRE PROTECTION 11906 Wilshire Blvd. Ste. 3 Los Angeles, CA 90025 (310) 479-1336 1-800-711-9660</div>											
Charged <input type="checkbox"/>											
Recharged <input type="checkbox"/>											
Inspected <input type="checkbox"/>											
New Ext. <input type="checkbox"/>											
JAN. FEB. MAR. APR. MAY JUN. JUL. AUG. SEP. OCT. NOV. DEC. 2000 2001 2002 2003 2004											

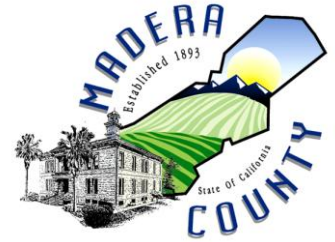


Fire Extinguisher



Each booth required to provided 2A10BC rated portable fire extinguisher.

Type 2A10BC Fire Extinguisher



Fire Extinguisher

Deep fat frying or flambé type cooking operations require additional and/or larger units.



Type K Wet Chemical
Fire Extinguishers

FIRE SAFETY

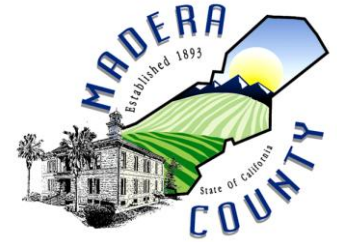


D. Wood Barbecue Cooking:

1. Prohibited inside of booths.
2. Shall be performed only in areas away from public access.
3. Distances from wood barbecues to permanent structures or festival booths shall be as approved by the Fire Marshal.
4. Fuel wood shall not be stored inside of booths.
5. Coals shall be disposed of only in metal containers that have been designated for such use and approved by the Fire Marshal. Dumping coals in trash containers is prohibited!



FIRE SAFETY



E. Charcoal Barbecue Cooking:

1. Prohibited inside of booths or tents.
2. Only commercially sold charcoal fuel may be used.
3. Shall be performed only in areas away from public access and shall be located a minimum of 10 feet from any booth with a minimum of 15 feet from any permanent structure.
4. Only commercially sold charcoal lighter fluid or electric starters may be used; no gasoline, kerosene, etc.
5. No storage of starter fluid in booth.
6. Coals shall be disposed of only in metal containers that have been designated for such use and approved by the Fire Marshal. Dumping coals in trash containers is prohibited!



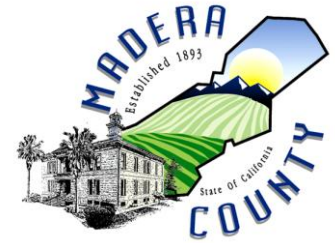


FIRE SAFETY

F. Housekeeping:

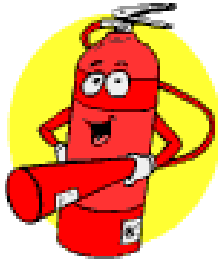
1. The Fire Marshal requires the use of noncombustible materials in the cooking areas.
2. Remove trash accumulations regularly.
3. Clean all cooking surfaces regularly to prevent the build-up of grease.

FIRE SAFETY



F. Tents

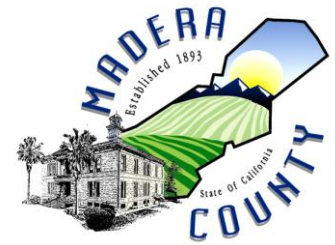
1. All tents, awnings and other fabric-covered enclosures shall be made from a nonflammable material or shall be treated and maintained in approved flame-retardant condition. Documentation shall be maintained with the tent or awning.
2. Generators and other internal combustion power sources shall be separated by a minimum of **20 feet** and be isolated from contact with the public by fencing, enclosure or other approved means.
3. The floor surface inside and the grounds outside and within a 50-foot perimeter shall be kept clear of combustible waste. Such waste shall be stored in approved containers until removed from the premises.



FIRE SAFETY TIPS

1. Know where the fire extinguisher is located and how to use it.
2. Do not leave food cooking unattended.
3. Do not wear loose-fitting clothing when cooking.
4. Keep combustibles away from heat sources.
5. In case of emergency, dial 9-1-1.







RESOURCE MANAGEMENT AGENCY

Environmental Health Department

Jill S. Yaeger, Director Environmental Health



Food Program Staffs:

- Traci Dhindsa
- Ken Vang
- Jerri Becker

2037 West Cleveland Ave
Madera CA 93637

(559) 675-7823

FAX (559) 675-7919

TDD (559) 675-8970

envhealth@madera-county.com

www.madera-county.com/envhealth/



Operations in Madera

City of Chowchilla zone:

- City of Chowchilla Building Dept., Fire Dept. Planning Dept., Business Office at (559) 665-8615

City of Madera:

- Building Department at (559) 661-5440
- Fire Department at (559) 675-7799
- Planning Department at (559) 661-5430
- Finance Department (Business Lic.) at (559) 661-5450

County of Madera:

- Engineering (Building) Department at (559) 675-7817
- Fire Department at (559) 675-7799
- Planning Department at (559) 675-7821
- Treasurer (Business Lic.) at (559) 675-7713
- Agriculture Commissioner (produce sales) at (559) 675-7876

EVALUATION



THE END

